

OFFICIAL HOLIDAYS BAHAMAS

Saturday, January 1st	New Year's Day
riiday, March 25"	Good Eridou
Monday, March 28	Faster Monday
Monday, May 16"	Whit Monday
Friday, June 3"	Lohous Day
Sunday, July 10 th	Independence Day
WOULDAY AUGUST 1	Empropriedice D.
Wednesday, October 12th	Discours Day
Sunday, December 25 th	Christee Day
Monday, December 26th	Onristmas Day
	Boxing Day

OFFICIAL HOLIDAYS UNITED STATES

Saturday, January 1*	New Year's Day
Monday, January 17 [™]	Martin Luther King Jr Birthday
Monday, February 21st	President's Day
Monday, May 30th	Memorial Day
Monday 4th July	Independence Day
Monday Contember 5th	Independence Day
Worlday, September 5"	Labour Day
Monday, October 10"	Columbus Day
Friday, November 11"	Veterans Day
Thursday, November 24th	Thanksgiving Day
Saturday, December 25th	Christmas Day
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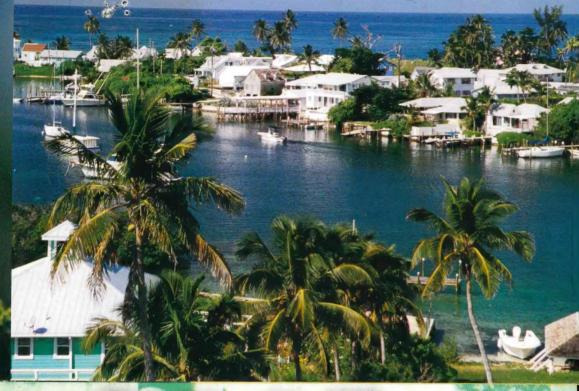






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Quite towns in the Bahamas Family Islands





March

2005

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27	28 Bahamas	29	30	31		

The male Bahamas Humming Bird





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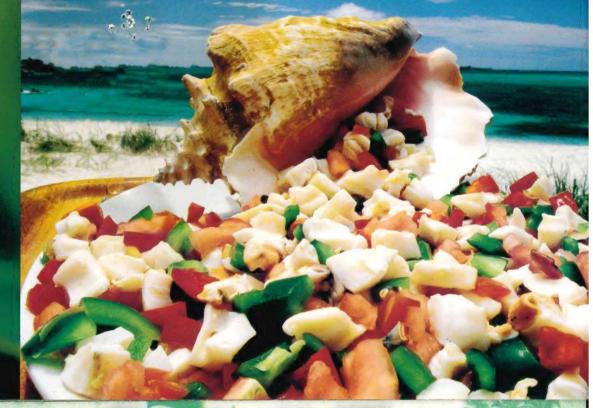


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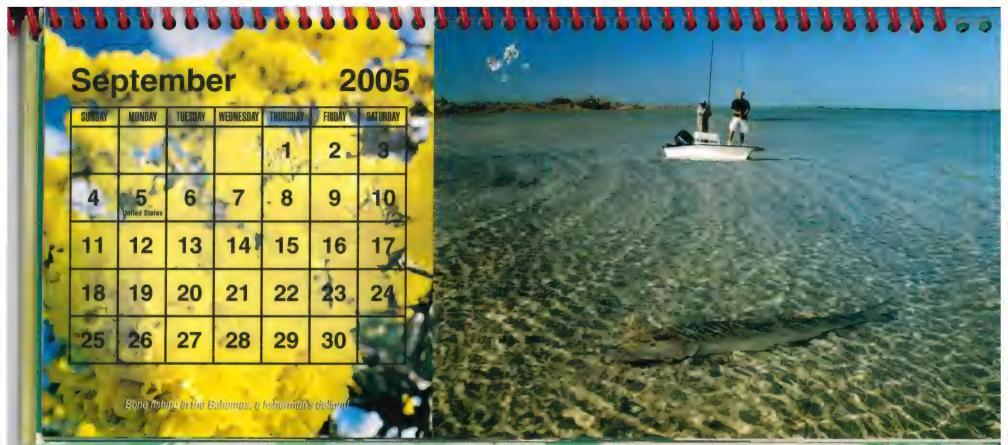
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Conch Salad -- You'll have to come to the Bahamas to taste this recipe!









October

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	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
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The white beaches of the Bahamas



THE BAHLAMAS DE COLOUR S

November

2005

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
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ifen admire the fish at Atlantis on Paradise Island (Sahamas





December

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIBAY	SATURDAY
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200	11	12	13	14	15	16	17
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If Pession flower & hult. 2) Shells, flowers and sanddollars of the Baharnas









Grouper Custess

3 lbs. Grouper Cornmeal
2 eggs Lime or lemon
3/4 cups milk Salt
Bread Crumbs Cooking Oil

Cut grouper fillet into 2 inch strips.
Season fish strips with salt and lime.
Mix eggs in a bowl. Mix cornmeal and bread crumbs in another bowl. Dip strips first into the egg mixture and then the bread crumbs mixture. Deep fry strips in hot oil golden brown.



Peas &

4 lb. Salt Pork or Bacon
2 Cups Rice
1 Cup Canned Tomato
or 2 tbs. Tomato Paste
1 Onion – Cut fine
1 Cup Pigeon Peas
Salt, Pepper and
Thyme to taste

Fry salt pork; add onion and tomato, pepper and salt. Add peas and 4 cups of water. Bring to a boil, stir in rice. Cover and cook over a low heat until rice is tender and water absorbed.

THE BAHLAMAS DE COLOUR DIN COLOUR DE COLOUR DE

Johnny Cake

4lbs, Flour 1/2 Tsp. Salt 1 Cup Sugar 1/2 Milk

1 Cup water 4 Tsp. Baking powder

1/2 lb. Butter (Margarine)

Mix butter and sugar together. Add all of the other ingredients to mixture. Mix well. Pour butter into a well greased pan. Bake in preheated oven at 350° for approximately 30 minutes.



Stew

2 lbs Fish

1 lime or lemon

1 cup flour

Hot pepper

1 Medium onion

Salt 1/2 cup lard or shortening

1/2 can tomato paste

1 Medium Bell Pepper

Clean and Season fish using lime, hot pepper and salt. Fry fish and set aside. In large skillet heat shortening and flour stirring, until flour is brown. Add diced onion and bell pepper. Then add tomato paste and about 2 cups of water stir well and add pre fried fish and cook about 1/2 hour.



1 oz. Coconut Rum

1 1/4 oz. Gold Rum

1 % oz. Nassau Royal Liqueur

2 oz. Orange Juice

2 oz. Pineapple Juice

Dash of Angostura Bitters (optional)

1/6 oz Grenadine

1 Cherry and/or Slice of Orange

The Bahamas

Gully Wash

2 Ounces of Gin

6 - 8 Ounces of Coconti Water

In large glass place several ice culpes, Add gin and fill the remaining space with coconut water.

Cosonal water is the liquid you pour eatof a fresh cocondror in cases in the origin, section of the food store.

Island Gal

1 1/4 oz. Vodka

3 oz. Orange Juice

4 oz. Lemon Lime Soda

1 Cherry

1 Small Pineapple Wedge Grenadine to Colour

Fili glass half full with mushed perplace cherry in bottom of glass. Aux make, soda and orange juice. Use pineapple wedge attached to umbrella to garnish.

THE BANHAMAN AS





Planters Punch

1 1/4 oz. Dark Rum
2 ozs. Orange Juice
2 ozs. Pineapple Juice
Dash of Angostura Bitters
1/6 oz. Grenadine
1 Cherry and/or Slice of Orange

Yellow Bird

1 1/4 oz. Light Rum
1/2 oz. Banana Liqueur
1/2 oz. Galiiano Liqueur
2 oz. Orange Juice
2 oz. Pineapple Juice
1 Cherry and/or Slice of Orange

Goombay. Smash

1 ¼ oz. Gold Rum
½ oz. Coconut Liqueur
3 oz. Pineapple Juice
2 Dashes of Lemon Juice
1 Dash of Simple Syrup
1 Cherry and/or Slice of Qrange

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THE BAHAMAS IN COLOUR



WEBSITES OF INTEREST

Ministry of Tourism:

Webs

Online Bahamas Vacation & Business Guide

Bahamas Hand Book

Fly Fishing in the Bahamas

Different of Abaco

Acklins Outback Fishing Adventure

Bahamas Customs
Bahamas Immigration:

Bahamasair

Department of Archives:

Broadcasting Corporation of the Bahamas

Bahamas - Travel Info Abaco Wild Horses 1-242-302-2000

Website: www.bahamas.com

Website: www.bahamasnet.com

Website: www.bahamashandbook.com Website: www.flyfishingthebahamas.com

Website: www.differentofabaco.com

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Telephone: 1-242-325-6550 Telephone: 1-242-322-7530

Website: www.bahamasair.com

Reservations: 1-242-377-5505

Website: www.bahamasnationalarchives.bs

1-242-393-2175

Email: archives@gateInet.bs

1-242-502-3800

Email:bcbcorp@mail.bahamas.net.bs

www.bahamas-travel.info

www.arkwild.org

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www.thepoopdeckrestaurants.com

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